

U.S. Patent Application Serial No. **09/555,644**

Response dated September 11, 2003

Reply to OA of **July 7, 2003**

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-3 (Canceled)

4. (Currently amended): A coating layer agent composition ~~according to Claim 1,~~ comprising:
acetylated monoglycerides,

wherein said composition is in the form of powder mixed with and adhered to silicon dioxide.

5. (Previously presented): A coating layer agent composition according to Claim 4, wherein said composition contains acetylated monoglycerides in the range of 100 - 250 weight % for silicon dioxide.

6. (Currently amended): A coating layer agent composition according to Claim ~~[[3,]]~~ 4 or 5,
wherein said composition further contains thermo-coagulating protein.

7. (Currently Amended): A frozen food to be microwave-heated, which comprises;

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a first coating and/or a sheet covering said food substrate,

wherein a ~~film of a second coating layer agent composition according to any one of Claims 1 to 5;~~
~~said film being~~ capable of maintaining a low vapor permeability after cooking by heating and during freeze-
preservation of the food, is interposed between the food substrate and the coating and/or sheet, and
said frozen food is freeze-preserved after cooking by heating.

8. (Currently amended): ~~[[A]]~~ The frozen food to be microwave-heated according to Claim ~~[[7]]~~
11, wherein said frozen food to be microwave-heated is ~~in the deep-fried food with a coating and/or a~~
~~sheet.~~

9. (Currently amended): ~~[[A]]~~ The frozen food to be microwave-heated according to Claim 8,
wherein said ~~coat~~ first coating and/or said sheet is designed to be adapted for microwave heating.

10. (Currently amended): ~~[[A]]~~ The frozen food to be microwave-heated according to Claim 7
11, wherein ~~when~~ said frozen food is provided in the packaged form, and a moisture absorbent is placed
in a food package.

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11. (New): A frozen food to be microwave-heated, comprising:

a food substrate and

a first coating and/or a sheet covering said food substrate,

wherein a second coating of a composition containing acetylated monoglycerides is interposed

between said food substrate and said coating and/or sheet, and

said frozen food is freeze-preserved after cooking by heating.

12. (New): The frozen food to be microwave-heated according to Claim 11, wherein said
composition of the second coating contains acetylated monoglycerides only.

13. (New): The frozen food to be microwave-heated according to Claim 11, wherein said
composition of the second coating further contains protein and/or fat and oil.

14. (New): The frozen food to be microwave-heated according to Claim 11, wherein said
composition of the second coating is in the form of powder mixed with and adhered to silicon dioxide.

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15. (New): The frozen food to be microwave-heated according to Claim 14, wherein said composition of the second coating contains acetylated monoglycerides in the range of 100 - 250 weight % for silicon dioxide.

16. (New): The frozen food to be microwave-heated according to Claim 4 or 5, wherein said composition of the second coating further contains thermo-coagulating protein.